LLS DEPARTMENT OF AGRICULTURE	REVIE	W DATE	ESTABLISHMENT NO. AND NAM	1E		CITY	
U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS				_		Araputanga	
FOREIGN PLANT REVIEW FORM		ly 12, 2001	Friboi SIF 2979		COUNTRY Brazil		
NAME OF REVIEWER Dr. M. Douglas Parks			IGN OFFICIAL Im Dos Anjos	EVALUATION Acceptable	cceptable/		
CODES (Give an appropriate code for each	review	item listed			· · · · · · · · · · · · · · · · · · ·	e-review Unacce	
A = Acceptable M = Margi	inally Ac	ceptable	U = Unacceptable	N 28	= Not Reviewed	O = Does not ap	ply 1
1. CONTAMINATION CONTROL		Cross	contamination prevention	М	Formulations		o
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging mate	rials	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory conf	irmation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label cla	ims	59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGR	AM	Inspector monit	oring	60 A
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing sche	edules	61 O
Establishments separation	06 A	Preope	erational sanitation	34 A	Processing equi	pment	62 O
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing reco	rds	63 O
Pest control program	08 A	Waste	disposal	36 A	Empty can insp	ection	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedure	es	65 O
Temperature control	10 A	Anima	l identification	37 A	Container closu	re exam	66 O
Lighting	11 A	Anten	ortem inspec. procedures	38 A	Interim containe	er handling	67 O
Operations work space	12 A	Anten	nortem dispositions)) A	Post-processing	nandling	68 O
Inspector work space	13 A	Huma	ne Slaughter	40 A	Incubation prod	edures	69 O
Ventilation	14 A	Postm	ortem inspec. procedures	41 A	Process. defect	actions plant	70 O
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing con	trol inspection	
Equipment approval	16 A	Conde	emned product control	43 A	5. COMPLIANCE	E/ECON. FRAUD CONTR	OL
(b) CONDITION OF FACILITIES EQUIPM	MENT	Restri	cted product control	44 A	Export product	identification	72 A
Over-product ceilings	17 A	Retur	ned and rework product	45 A	Inspector verifi	cation	73 A
Over-product equipment	18 U		3. RESIDUE CONTROL	<u> </u>	Export certification	ites	74 A
Product contact equipment	19 A		ue program compliance	46 A	Single standard	i	75 A
Other product areas (inside)	20 A	Samp	ling procedures	47 A	Inspection sup	ervision	76 A
Dry storage areas	21 A	Posid	ue reporting procedures	48 A	Control of soci	urity items	77 A
Antemortem facilities	22 A	A = = 1	oval of chemicals, etc.	49 A	Shipment secu	rity	78 A
Welfare facilities	23 A	Store	ge and use of chemicals	50 A	Species verifie	ation	79 A
Outside premises	24 A	<u> </u>	4. PROCESSED PRODUCT CONTRO		"Equal to" stat	tus	80 O
(c) PRODUCT PROTECTION & HAND			oning trim	51	Imports		81 A
Personal dress and habits	25 A	Page	less meat reinspection	52 A			
Personal hygiene practices	26 A	logra	dients identification	53			
Sanitary dressing procedures	27	Cont	rol of restricted ingredients	54	i		+
Caritary areasing procedures	A	`		1.	`		

FOREIGN PLANT REVIEW FORM (reverse)			HMENT NO. AND NAME	CITY Araputanga
	July 12, 2001	Friboi	SIF 2979	COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ari Crispi			ceptable/ review Unacceptable

- 51--Rail dirt found on carcasses before and after pre-boning trim.
- 28--In the carcass wash area, water overspray was falling from the rail onto exposed carasses.
- 19--In the slaughter area, the moving visera table was coming up for use with residues from previous uses.
- SSOP--No preventative action being recorded
- HACCP--Some critical limits are not measurable.
- HACCP--Pre-shipment review is not being preformed.

U.S. DEPARTMENT OF AGRICULTURE	REVIE	W DATE	ESTABLISHMENT NO. AND NAM	Ε		CITY	
FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	Int	y 13,	Bertin Ltda SIF 4507			Mozarlandia	
FOREIGN PLANT REVIEW FORM	2	001	Bertin Exam on 1507			COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks	Dr. A	ri Crispi	eign official m Dos Anjos		EVALUATION Acceptable X Re	cceptable/ -review Unacce	ptable
CODES (Give an appropriate code for each A = Acceptable			l below) U = Unacceptable	N =	= Not Reviewed	O = Does not ap	ply
1. CONTAMINATION CONTROL		Cross	contamination prevention	28 M	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging mater	ials	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confi	rmation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label cla	ims	59 O
Hand washing facilities	04 A	(d) (STABLISHMENT SANITATION PROGRA	/W	Inspector monito	oring	60 A
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing sche	dules	61 O
Establishments separation	06 A	Preope	erational sanitation	34 A	Processing equi	pment	62 O
Pestno evidence	07 A	Opera	tional sanitation	35 A	Processing reco	rds	63 O
Pest control program	08 A	Waste	disposal	36 A	Empty can inspe	ection	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedure	es	65 O
Temperature control	10 A	Anima	l identification	37 A	Container closu	re exam	66 O
Lighting	11 A	Anten	nortem inspec. procedures	38 A	Interim containe	er handling	67 O
Operations work space	12 A	Anten	nortem dispositions)5 A	Post-processing	handling	68 O
Inspector work space	13 A	Huma	ne Slaughter	40 U	Incubation proc	edures	69 O
Ventilation	14 A	Postm	nortem inspec. procedures	41 A	Process. defect	actions plant	70 O
Facilities approval	15 A	Postn	nortem dispositions	42 A	Processing con	trol inspection	71 O
Equipment approval	16 A	Cond	emned product control	43 A	5. COMPLIANCE	JECON. FRAUD CONTR	or
(b) CONDITION OF FACILITIES EQUIPME	L Ent	Restr	cted product control	44 A	Export product	identification	72 A
Over-product ceilings	17 U	Retur	ned and rework product	45 A	Inspector verifi	cation	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certifica	tes	74 A
Product contact equipment	19 U	Resid	ue program compliance	46 A	Single standard	i	75 A
Other product areas (inside)	20 A		oling procedures	47 A	Inspection sup-	ervision	76 A
Dry storage areas	21 A	Resid	lue reporting procedures	48 A	Control of secu	urity items	77 A
Antemortem facilities	22 A	Appr	oval of chemicals, etc.	49 A	Shipment secu	rity	78 A
Welfare facilities	23 A	Stora	age and use of chemicals	50 A	Species verific	ation	79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL	··-·	"Equal to" stat	us	80 O
(c) PRODUCT PROTECTION & HANDL	ING	Pre-t	ooning trim	51 1 U	Imports		81 A
Personal dress and habits	25 A	Bone	eless meat reinspection	52 A			
Personal hygiene practices	26 A	Ingre	edients identification	53 A			
Sanitary dressing procedures	27 N	4 Con	trol of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM	•	ESTABLISHMEN Bertin Ltda	IT NO. AND NAME SIF 4507	CITY Mozarlandia
(reverse)	July 13, 2001	Bertiii Litta	SIF 4507	COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ari Crispi			ceptable/ review Unacceptable

This is a new U.S. Certification by the Brazilian Inspection (DIPOA). It was certified on May 15, 2001, see enclosed certification from DIPOA.

- 51--Rail dust was found on product inside vacuum packages resulting from inadequate pre-boning trim.
- 19--In the slaughter department, the moving viscera table was coming up for use with residues from previous uses.
- 40--Almost all animals were being hit with the stun gun two or more times.
- 28--The buccal cavity was opened before the mouth cavity was washed resulting in possibe contamination of exposed product with ingesta.
- 17--Condensate was falling onto exposed carcasses in the carcass cooler.
- 27--The employee who was cutting across the anus, continued the cut into other tissues without sanitizing the knife.
- HACCP--Some critical limits are not attainable as stated.
- HACCP--Pre-shipment is not being performed.
- HACCP--Not all of the corrective actions are written in the program.

FOREIGN PLANT REVIEW FORM July 16, 2001 Sadia, S.A. SIF 785 Packaging Plant Paranagua Make OF REVIEWER PLANT REVIEW FORM NAME OF FOREIGN OFFICIAL Dr. An Crispin Dox Anjos Packaging Male Magniguly Acceptable Name of Portion of Packaging Male Magniguly Acceptable Name of Packaging Male Packaging Mal		
Product reconditions Product transportation Product transportati	Paranagua	
Dr. Art Crispin Dos Anjos Product reconditioning Dr. Art Crispin Dos Anjos Dr. Art Crispin Dos Anj	COMM	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marghally Acceptable U = Unacceptable N = Not Reviewed O = Does not not a control N = Acceptable M = Acceptable N = Not Reviewed O = Does not		1
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed 0 = Does not 1. CONTAMINATION CONTROL (a) BASIC ESTABLISHMENT FACILITIES Equipment Sanitizing 23 A Packaging materials Water postability records 03 Product handling and storage 35 A Laboratory confirmation Chlorination procedures 03 Product reconditioning 31 Laboratory confirmation Chlorination procedures 03 Product transportation 31 A Special label claims Hand washing facilities 03 Product transportation 33 Special label claims Hand washing facilities 04 Preoperational sanitation 34 Processing equipment Establishments separation 06 Preoperational sanitation 35 Processing equipment Pestno evidence 07 Preoperational sanitation 35 Processing equipment Pest control program 09 Waste disposal 36 Empty can inspection Filling procedures Temperature control 11 Antemortem inspec. procedures 30 Interim container handling Operations work space 11 Antemortem dispositions 12 Processing handling Inspector work space 11 Antemortem dispositions 12 Processing control inspect Equipment approval 15 Postmortem dispositions 45 Processing control inspect Equipment approval 15 Residue program compliance 45 Export product identification Product reconditioning 15 Residue program compliance 45 Single standard Other product areas (inside) 15 Sampling procedures 15 Product control 45 Single standard Other product areas (inside) 15 Sampling procedures		Unacceptable
1. CONTAMINATION CONTROL (н) BASIC ESTABLISHMENT FACILITIES Equipment Sanitizing 29 A Packaging materials Water potability records 20 A Product handling and storage 20 A Laboratory confirmation Chlorination procedures 20 A Product transportation 31 A Special label claims Hand washing facilities 20 A Preoperational sanitation 31 A Processing schedules Establishments separation 20 A Preoperational sanitation 31 A Processing equipment 21 A Processing equipment 22 A Preoperational sanitation 33 A Processing equipment 34 Processing equipment 35 A Processing equipment 36 Preoperational sanitation 37 A Processing records 27 A Preoperational sanitation 38 A Processing equipment 39 A Preoperational sanitation 30 A Processing records 23 Empty can inspection 24 Filling procedures 25 Container closure exam 15 Inspector work space 16 A Antemortem dispositions 17 Post-processing handling 18 Postmortem dispositions 18 Processing control - inspect 29 Processing facilities 20 Processing control - inspect 21 Antemortem dispositions 22 Processing facilities 23 A Processing control - inspect 24 Processing control - inspect 25 A Processing control - inspect 26 Processing control - inspect 27 A Returned and rework product 28 A Single standard 29 Processing control - inspect 20 Product cellings 21 A Residue program compliance 21 A Residue program compliance 22 A Sampling procedures 23 A Residue program compliance 24 Antemortem facilities 25 A Special label claims 26 A Processing control - inspect 29 Approval of chemicals, etc. 30 A Processing control - inspect 31 A Processing control - inspect 32 A Control of security items 33 A Special label claims 34 A Processing control - inspect 35 A Special sabel claims 36 Processing control - inspect 37 A Processing control - inspect 38 A Processing control - inspect 49 Processing control - inspect 40 Empty can inspect on inspect or verification 40 Export product identification 41 A Resturded and rework product 42 A Control of	eptable U = Unacceptable N = Not Reviewed O = Doe	
Water potability records One product transforment Santizing Nater potability records One product transforment Santizing Nater potability records One product transforment Santizing Nater potability records One product transportation One product t	Croce contamination provention Learmillations	55 O
Water potability records A Product reconditioning A Product renonitioning Back siphonage prevention One of the stabilishments separation One of the stabilishment separation One of the stabi	Fautoment Sanitizing L. Packaging materials	56 O
Chlorination procedures A Product reconstribilities A Product transportation 33 A Product transportation 33 A Special label claims Hand washing facilities 64 A Effective maintenance program 55 A Processing schedules Establishments separation 66 Preoperational sanitation 67 Preoperational sanitation 68 Preoperational sanitation 69 Preoperational sanitation 60 Preoperational sanitation 60 Preoperational sanitation 61 Processing equipment 62 Preoperational sanitation 63 Processing equipment 64 Processing records 65 Empty can inspection 66 Empty can inspection 67 Empty can inspection 68 Empty can inspection 69 Filling procedures 69 Container closure exam 69 Interim container handling 60 Processing handling 60 Interim container handling 60 Processing handling 61 Interim container handling 62 Processing handling 63 Interim container handling 64 Processing handling 65 Interim container handling 66 Processing handling 67 Processing handling 67 Processing handling 68 Interim container handling 69 Processing control inspect 60 Processing control inspect 60 Processing control inspect 61 Processing control inspect 62 Processing control inspect 63 Processing control inspect 64 Processing control inspect 65 Processing control inspect 66 Processing control inspect 67 Processing control inspect 68 Processing control inspect 69 Processing control inspect 60 Processing control inspect 60 Processing control inspect 60 Processing control inspect 60 Processing control inspect 61 Processing control inspect 62 Processing control inspect 63 Processing control inspect 64 Processing control inspect 65 Processing control inspect 66 Processing control inspect 67 Processing control inspect 68 Processing control inspect 69 Processing control inspect 60 Processing co	Product handling and storage 30 Laboratory confirmation	57 O
Back sphonage prevention A Product transportation A Inspector monitoring Hand washing facilities 06		58 O
Sanitizers 95 A Effective maintenance program 33 Processing schedules Establishments separation 96 Preoperational sanitation 34 Processing records Pestno evidence 97 Operational sanitation 35 Processing records Pest control program 98 Pest control program 98 Pest control monitoring 99 Pest control 99 Pest control procedures 99 Pest processing pandling 99 Pest processing pandling 99 Pest processing pandling 99 Pest processing pandling 99 Pest procedures 99 Pest pr		59 O
Establishments separation 0% Preoperational sanitation 3% Processing equipment Pestno evidence 0% Operational sanitation 3% Processing records Pest control program 0% Waste disposal 3% Empty can inspection Pest control monitoring 0% 2. DISEASE CONTROL Filling procedures Temperature control 1% Animal identification 3% Container closure exam Lighting 1% Antemortem inspec. procedures 3% Interim container handling Operations work space 1% Antemortem dispositions 3% Post-processing handling Inspector work space 1% Antemortem dispositions 3% Processing handling Inspector work space 1% Antemortem dispositions 4% Incubation procedures Ventilation 1% Postmortem inspec. procedures 4% Processing control - inspect Facilities approval 1% Postmortem dispositions 4% Processing control - inspect Equipment approval 1% Condemned product control 4% Export product identification Over-product ceilings 1% Restricted product control 4% Export product identification Over-product equipment 1% Restricted product control 4% Export product identification Over-product equipment 1% Residue program compliance 4% Single standard Other product areas (inside) 3% Sampling procedures 4% Control of security items Antemortem facilities 2% Approval of chemicals, etc. 4% Shipment security Welfare facilities 2% Approval of chemicals, etc. 4% Species verification Outside premises 2% Approval of chemicals, etc. 4% Species verification Pre-boning trim 5% Imports Presonal dress and habits 2% Boneless meat reinspection 5% Imports		60 O
Pestno evidence 0° / A Operational sanitation A Processing equipment Pestno evidence 0° / A Operational sanitation 3° / A Processing records Pest control program 0° / A Waste disposal 3° / A Empty can inspection Pest control monitoring 0° / A Animal identification 3° / O Container closure exam Lighting 1° / A Antemortem inspec. procedures 3° / O Post-processing handling Departions work space 1° / A Antemortem dispositions 3° / O Post-processing handling Inspector work space 1° / A Humane Slaughter 4° / O Incubation procedures Ventilation 1° / A Postmortem dispositions 4° / O Process. defect actions plate Facilities approval 1° / A Postmortem dispositions 4° / O Processing control inspect Equipment approval 1° / A Condemned product control 4° / A 5. Compunity Equipment approval 1° / A Returned and rework product 4° / O Over-product ceilings 1° / A Returned and rework product 4° / O Dispositions 4° / A Single standard Over-product equipment 1° / A Residue program compliance 4° / A Other product areas (inside) 2° / A Sampling procedures 4° / A Other product areas (inside) 2° / A Approval of chemicals, etc. 4° / A Other facilities 2° / A Approval of chemicals, etc. 4° / A Outside premises 2° / A Approval of chemicals, etc. 4° / A Outside premises 2° / A A Processed product control 4° / A Facilities Pre-boning trim 5° / A Personal hygiene practices 2° / A Personal identification 5° / A Personal hygiene practices 2° / A Personal identification 5° / A Personal hygiene practices 2° / A Personal hygiene practices	Effective maintenance program 33 A Processing schedules	61 O
Pest control program Pest control program Pest control monitoring Pest control minipection Processing tectors Filling procedures Pest control container closure exam Filling procedures Pest control container inspection Processing tectors Pest control container inspection Processing tectors Pest control container inspection Pest procedures Processing tectors Pest post control container inspection Pest procedures Pest procedu	Preoperational sanitation 34 Processing equipment	62 O
Pest control monitoring Oga 2. DISEASE CONTROL Filling procedures Filling procedures Filling procedures Container closure exam Inspector work space Inspector verification Inspector v	Operational sanitation 35 A Processing records	63 O
Temperature control 10	Waste disposal 36 Empty can inspection	64 O
Lighting 11		65 O
Operations work space 12	Animal identification 37 Container closure exam	66 O
Inspector work space 13	Antemortem inspec. procedures 38 Interim container handling	67 O
Ventilation 14	Antemortem dispositions 39 Post-processing handling	O 68
Facilities approval 16	Humane Slaughter 40 Incubation procedures	69 O
Equipment approval 16	Postmortem inspec. procedures 410 Process. defect actions	plant 70 O
Restricted product control Over-product ceilings 17/A Returned and rework product 18/A 3. RESIDUE CONTROL Export product verification Over-product equipment 18/A 3. RESIDUE CONTROL Export certificates Product contact equipment 19/A Residue program compliance Other product areas (inside) 20/A Sampling procedures 47/A Inspection supervision Dry storage areas 21/A Residue reporting procedures Antemortem facilities 22/A Approval of chemicals, etc. 48/A Control of security items Antemortem facilities 23/A Storage and use of chemicals Outside premises 24/A 4. PROCESSED PRODUCT CONTROL (c) PRODUCT PROTECTION & HANDLING Pre-boning trim Pre-boning trim Pre-boning trim Pre-bonial hygiene practices 26/A Ingredients identification 33/A		ction 710
Over-product ceilings 17		CONTROL
Over-product equipment 18	Restricted product control 440 Export product identificat	on 72 A
Product contact equipment A Residue program compliance Other product areas (inside) Dry storage areas A Residue reporting procedures A Control of security items Antemortem facilities Personal dress and habits A Residue reporting procedures A Control of security items A Storage and use of chemicals, etc. A Species verification Pre-boning trim Personal hygiene practices Product certificates A Single standard A Inspection supervision A Control of security items A Shipment security Species verification Fequal to status Imports Imports Personal hygiene practices Product renticates A Single standard A Inspection supervision A Shipment security Fequal to status Fequal to status Fequal to status Imports	Returned and rework product 45 Inspector verification	73 A
Other product areas (inside) 20	•	74 A
Dry storage areas 21 A Residue reporting procedures 48 A Control of security items Antemortem facilities 22 O Approval of chemicals, etc. 49 A Shipment security Welfare facilities 23 A Storage and use of chemicals 50 A Species verification Outside premises 4. PROCESSED PRODUCT CONTROL (c) PRODUCT PROTECTION & HANDLING Pre-boning trim 51 A Imports Personal dress and habits 25 A Boneless meat reinspection 53 A Personal hygiene practices 26 A Ingredients identification 53 A	Residue program compliance 46 A Single standard	75 A
A hesidue reporting procedures A Control of security fields Antemortem facilities Control of security A proval of chemicals, etc. Control of security A physical security A physical security A physical security A physical security Control of security Shipment security Species verification Cutside premises A control of security A physical security A processed product control Control of security A physical security Species verification Fequal to status Personal dress and habits Control of security A physical security For product control Control of security A physical security For product control Control of security A physical security For product control Control of security A physical security For product control Control of security A physical security For product control Control of security For product control Control of security For product control Control of security A physical security For product control Control of security For product control Control of security A physical security For product control For product	Sampling procedures 47 Inspection supervision	76 A
Antemortem facilities O Approval of Chemicals, etc. A Shipment security Welfare facilities Calculate Product Protection & HANDLING Personal dress and habits A Shipment security Species verification "Equal to" status Pre-boning trim	Residue reporting procedures 48 Control of security items	77 A
Outside premises A Storage and use of Chemicals A Species Vermeation		78 A
Col Product Protection & HANDLING Pre-boning trim Personal dress and habits Personal hygiene practices Pre-boning trim Pre-boning trim Si A Imports A Personal hygiene practices Pre-boning trim Si A Imports A Personal hygiene practices A Ingredients identification Si A Imports	Storage and use of chemicals 50 Species verification	79 C
Personal dress and habits 25 A Boneless meat reinspection 52 A Personal hygiene practices 26 A Ingredients identification 53 A	4. PROCESSED PRODUCT CONTROL "Equal to" status	80 C
Personal dress and habits A Boneless meat reinspection A Personal hygiene practices A Ingredients identification 53 A	Pre-boning trim 51 A Imports	81 C
Personal hygiene practices A Ingredients identification A		
Sanitary dressing procedures 27 Control of restricted ingredients 54		
" " " " " " " " " "	Control of restricted ingredients 54 A	

FOREIGN PLANT REVIEW FORM (reverse)	July 16, 2001	Sadia, S A	NT NO. AND NAME	CITY Paranagua COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ari Crispi			ceptable/ review Unacceptable

This is a cold storage plant and does no further processing to the product. It only handles pre-packaged product. No HACCP program is required for this type of operation.

SSOP--No preventative action is recorded.

				-		
"U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AND NAM	1E	CITY Navirai	
FOREIGN PLANT REVIEW FORM		y 17, 001	Bertin, Ltda SIF 3181		COUNTRY Brazil	
IAME OF REVIEWER Dr. M. Douglas Parks			IGN OFFICIAL m Dos Anjos		EVALUATION Acceptable Acceptable/ Re-review Unacce	
CODES (Give an appropriate code for each	J				Acceptable Re-review Unacc	eptable
A = Acceptable M = Margin	ally Ac	ceptable	U = Unacceptable		= Not Reviewed O = Does not a	1
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 M	Packaging materials	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA	AM	Inspector monitoring	60 A
Sanitizers	05 A	Effectiv	ve maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equipment	62 O
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Anima	I identification	37 A	Container closure exam	66 O
Lighting	11 _A	Antem	ortem inspec procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antem	ortem dispositions	39 A	Post-processing handling	0 68
Inspector work space	13 A	Humar	ne Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postm	ortem inspec. procedures	41 A	Process. defect actions plant	70 O
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing control inspection	71 O
Equipment approval	16 A	Conde	mned product control	43 A	5. COMPLIANCE/ECON, FRAUD CONTE	
(b) CONDITION OF FACILITIES EQUIPME	NT	Restri	cted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Return	ned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 U		3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 M	Resid	ue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Samp	ling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Resid	ue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Appro	oval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 O
(c) PRODUCT PROTECTION & HANDLIS	NG	Pre-b	oning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 A		
Personal hygiene practices	26 A	Ingre	dients identification	53 A		
Sanitary dressing procedures	27 A	Conti	rol of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM	July 17.	ESTABLISHMEN Bertin, Ltda	T NO. AND NAME SIF 3181	CITY Navirai
(reverse)	2001	Bertin, Edu	JII 3101	 COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ari Crispi			cceptable/ -review Unacceptable
COMMENTS				

- 18--Condensate from cooling units blown onto exposed carcasses in the carcass cooler.
- 19--Trays for exposed product in the offal area were cracked and with residues from previous days uses.
- 29--In the slaughter department, the carcass splitting saw sanitizer would not accommodate the complete saw.
- SSOP--No preventative action is recorded.

U.S. DEPARTMENT OF AGRICULTURE	REVIE	W DATE	ESTABLISHMENT NO. AND NAME	E		CITY	
FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	Jul	y 18,				Presidente Epitac	10
FOREIGN PLANT REVIEW FORM		001	BF Productos Alimenticios, Lt	da	SIF 458	Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks			IGN OFFICIAL m Dos Anjos		EVALUATION Acceptable X Re	ceptable/ -review Unacce	ptable
CODES (Give an appropriate code for each			1 below) U = Unacceptable	N =	Not Reviewed	O = Does not ap	nlv
A = Acceptable M = Margi	nally Ac		contamination prevention	28	Formulations	O = Boes not ap	55
1. CONTAMINATION CONTROL				A 29			A 56
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	A	Packaging mater	ials	A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confi	rmation	57 O
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals		58 O
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label cla	ms	59 O
Hand washing facilities	04 A	(d) (STABLISHMENT SANITATION PROGRA	.M	Inspector monito	oring	60 A
Sanitizers	05 A	Effecti	ve maintenance program	33 M	Processing sche	dules	61 O
Establishments separation	06 A	Preope	erational sanitation	34 A	Processing equi	pment	62 O
Pestno evidence	07 A	Opera	tional sanitation	35 A	Processing reco	rds	63 O
Pest control program	08 A	Waste	disposal	36 A	Empty can inspe	ection	64 O
Pest control monitoring	09 A	1	2. DISEASE CONTROL	-1	Filling procedures Container closure exam 6		
Temperature control	10 A	Anima	l identification	37 O	Container closure exam		
Lighting	11 A	Anten	nortem inspec, procedures	38 O	Interim containe	er handling	67 O
Operations work space	12 A	Anten	nortem dispositions	39 O	Post-processing	handling	68 O
Inspector work space	13 A	Huma	ne Slaughter	40 O	Incubation prod	edures	69 O
Ventilation	14 A	Postm	nortem inspec. procedures	41 O	Process. defect	actions plant	70 O
Facilities approval	15 A	Postm	nortem dispositions	42 O	Processing con	trol inspection	71 O
Equipment approval	16 A	Cond	emned product control	43 A	5. COMPLIANCE	EECON. FRAUD CONTR	OL
(b) CONDITION OF FACILITIES EQUIPM	MENT	Restr	cted product control	44 O	Export product	identification	72 A
Over-product ceilings	17 A	Retur	ned and rework product	45 O	Inspector verifi	cation	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certification	ites	74 A
Product contact equipment	19 A	Resid	ue program compliance	46 A	Single standard	i	75 A
Other product areas (inside)	20 A	Samp	oling procedures	47 A	Inspection sup	ervision	76 A
Dry storage areas	21 A	Posic	lue reporting procedures	48 A	Control of secu	urity items	77 A
Antemortem facilities	22 C	Appr	oval of chemicals, etc.	49 A	Shipment secu	rity	78 A
Welfare facilities	23 A	Stora	age and use of chemicals	50 A	Species verific	ation	79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" sta	tus	80 O
(c) PRODUCT PROTECTION & HAND	LING	Pre-t	poning trim	51 A	Imports		81 A
Personal dress and habits	25	Bone	eless meat reinspection	52 A			
Personal hygiene practices	26	Ingre	edients identification	53 A			
Sanitary dressing procedures	27	O Con	trol of restricted ingredients	54 A			
·			1/90), WHICH MAY BE USED UNTIL EXHAUST	ED.	Designed on Per	FORM PRO Software by De	Irina

FOREIGN PLANT REVIEW FORM		ESTABLISHMENT NO. AND NAME		CITY Presidente Epitacio	
(reverse)	July 18, 2001	BF Productos Alimenticios, Ltda	SIF 458	COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ari Crispi		EVALUATION Acceptable X Acc	ceptable/ review Unacceptable	

Three shipments of fully cooked frozen product were returned from the USA due to Salmonells contamination. An internal BF Company investigation revealed that hydralic oil in a exposed cooked product compressing ram was contaminated with Salmonella bacteria. It was assumed that leaking oil contaminated the product. The oil has been changed to USDA approved edible oil and daily bacterial testing of product and oil will be done to affirm that the problem has been solved before resuming shipments to the USA. Inspection Officials of Brazil Inspection (DIPOA) will monitor this situation and keep FSIS informed.

33--Residues of previous days operations were under an exposed product belt.

SSOP--No preventative action recorded.

HACCP--Some critical limits are not measurable.

HACCP--No preventative action recorded.

HACCP--Pre-shipment reviews are not recorded.

U.S. DEPARTMENT OF AGRICULTURE FÜOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS			ESTABLISHMENT NO. AND NAM	E		1	CITY (tuiutaba		
FOREIGN PLANT REVIEW FORM		ly 19, 2001					COUNTRY Brazil		
NAME OF REVIEWER Dr. M. Douglas Parks			ign Official m Dos Anjos		EVALUATION Acceptable	X Accep	otable/	Unacce	plable
CODES (Give an appropriate code for each $A = Acceptable$ $M = Margin$			d below) U = Unacceptable	N =	Not Reviewed	d (O = Doe	s not ap	ply
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 A	Formulation	s			55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging n	nateria	is		56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory (confirm	nation		57 O
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label appro	vals			58 O
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special labe	l claim	s		59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA	M	Inspector m	onitori	ng		60 A
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing	schedu	ıles		61 O
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing	equipn	nent	·····	62 O
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing	record	s		63 O
Pest control program	08 A	Waste	disposal	36 A	i			64 O	
Pest control monitoring	09 A		2. DISEASE CONTROL	-	Filling procedures			65 O	
Temperature control	10 A	Anima	l identification	37 A	Container c	losure	exam		66 O
Lighting	11 A	Antem	ortem inspec, procedures	38 A	Interim con	tainer l	handling		67 O
Operations work space	12 A	Antem	ortem dispositions	39 A	Post-proces	ssing h	andling		68 O
Inspector work space	13 A	Humai	ne Slaughter	40 A	Incubation	proced	ures		69 O
Ventilation	14 A	Postm	ortem inspec. procedures	41 A	Process. de	efect a	ctions	plant	70 O
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing	contro	l insp	ection	71 O
Equipment approval	16 A	Conde	emned product control	43 A	5. COMPL	IANCE/EC	ON. FRAUC	CONTRO)L
(b) CONDITION OF FACILITIES EQUIPME	NT	Restri	cted product control	44 A	Export prod	duct id	entificati	ion	72 A
Over-product ceilings	17 U	Return	ned and rework product	45 A	Inspector v	erificat	tion		73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export cert	ificates	3		74 A
Product contact equipment	19 A	Resid	ue program compliance	46 A	Single stan	dard			75 A
Other product areas (inside)	20 A	Samp	ling procedures	47 A	Inspection	superv	ision		76 A
Dry storage areas	21 A		ue reporting procedures	48 A	Control of	securit	y items		77 A
Antemortem facilities	22 A	Appro	oval of chemicals, etc.	49 A	Shipment s	security	/		78 A
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species ve	rification	on		79 A
Outside premises	24 A	1	4. PROCESSED PRODUCT CONTROL		"Equal to"	status			80 O
(c) PRODUCT PROTECTION & HANDLI	NG	Pre-b	oning trim	51 U	Imports				81 A
Personal dress and habits	25 A	Bone	less meat reinspection	52 A					
Personal hygiene practices	26 A	1	dients identification	53 A					
Sanitary dressing procedures	27 A	Cont	rol of restricted ingredients	54 A					
	CIC 5004	100000000	MOL MANGUARAY OF INCEDIMENT EVILLISTS	- ' - '					

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE July 19, 2001	Bertin, Ltda SIF 504		CITY Ituiutaba COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ari Crispi		EVALUATION Acceptable X Acc	ceptable/ review Unacceptable

17, 51--Condensate was falling from overhead structures that were not cleaned and sanitized daily onto exposed carcasses in two coolers. In cooler number 10 carcasses were being removed and sent to the boning without trimming the surfaces contaminated with falling condensate.

SSOP--No preventative action recorded.

HACCP--No preventative action recorded.

HACCP--Pre-shipment reviews not recorded.

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V.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AND NA	ME		CITY Campo Grande		
FOREIGN PLANT REVIEW FORM	2	y 23, 001	Bertin, Ltda SIF 1662	<u>.</u>		COUNTRY Brazil		
NAME OF REVIEWER Dr. M. Douglas Parks			IGN OFFICIAL m Dos Anjos		EVALUATION X Acceptable Re-	ceptable/ Unacce		
CODES (Give an appropriate code for each r	eview	item listed	below)		<u> </u>			
A = Acceptable M = Margin	ally Acc		U = Unacceptable	N =	Not Reviewed	O = Does not ap	ρlγ 55	
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	A	Formulations		A	
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 M	Packaging materi	als	56 A	
Water potability records	01 A	Product	t handling and storage	30 A	Laboratory confirmation			
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals			
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims			
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROG	RAM	Inspector monito	ring	60 A	
Sanitizers	05 A	Effectiv	ve maintenance program	33 A	Processing schedules			
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equip	Processing equipment		
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing recor	ds	63 O	
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection 6			
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures			
Temperature control	10 A	Animal identification			Container closure exam Interim container handling			
Lighting	11 A	Antemortem inspec. procedures			Interim container handling			
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling		68 O	
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures		69 O	
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions plant		70 O	
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing control inspection		71 O	
Equipment approval	16 A	Condemned product control 43 5. COMPLIANCE/ECON. FRA		CON. FRAUD CONTRO				
(b) CONDITION OF FACILITIES EQUIPME	NT	Restric	cted product control	44 A	Export product is	dentification	72 A	
Over-product ceilings	17 A	Return	ned and rework product	45 A	Inspector verification	ation	73 A	
Over-product equipment	18 M		3. RESIDUE CONTROL		Export certificate	es	74 A	
Product contact equipment	19 M	Residu	ue program compliance	46 A	Single standard		75 A	
Other product areas (inside)	20 M	Samp	ing procedures	47 A	Inspection super	vision	76 A	
Dry storage areas	21 A	Reside	Residue reporting procedures		Control of security items		77 A	
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment securi	ty	78 A	
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species verificat	tion	79 A	
Outside premises	24 A		4. PROCESSED PRODUCT CONTRO	DL .	"Equal to" statu	S	80 O	
(c) PRODUCT PROTECTION & HANDLIS	4G	Pre-b	oning trim	51 A	Imports		81 A	
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 A				
Personal hygiene practices	26 A	Ingre	dients identification	53 A				
Sanitary dressing procedures	27 M	Contr	ol of restricted ingredients	54 A				

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT	NO. AN	ND NAME	CITY Campo Grande
	July 23, 2001	Bertin, Ltda	SIF	1662	 COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos				ceptable/ -review Unacceptable

- 19--In the slaughter department, the moving viscera table was coming up for use with residues from previous use.
- 20--A floor drain beneath the viscera table was plugged resulting in a large flooded area near exposed product equipment.
- 29--The carcass split saw sanitizing equipment would not accommodate all of the product contact surfaces of the saw.
- 18--Water overspray from the carcass wash was dropping from the rail onto exposed carcasses.
- 29--There was an area of common touch for carcasses right after the hide puller. This is before final inspection.
- 27--The employee that was cutting across the anus was continuing the cut into other tissues without sanitizing the knife.

SSOP--No preventative was recorded.

HACCP--No preventative action was recorded.

HACCP--Pre-shipment review is not recorded.

U.S. DEPARTMENT OF AGRICULTURE FUOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIE	W DATE	ESTABLISHMENT NO. AND NAM	HMENT NO. AND NAME		CITY Andradina		
FOREIGN PLANT REVIEW FORM		ly 24, 2001 Friboi, Ltda SIF 385			COUNTRY Brazil			
NAME OF REVIEWER Dr. M. Douglas Parks	Dr. A	E OF FOREIGN OFFICIAL Ari Crispim Dos Anjos EVALUATION X Acceptable				cceptable/ -review Unacce	ptable	
CODES (Give an appropriate code for each of A = Acceptable M = Margin			below) U = Unacceptable	N	= Not Reviewed	O = Does not ap	ply	
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations	Formulations		
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging mater	Packaging materials		
Water potability records	01 A	Product handling and storage			Laboratory confirmation 57			
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals 5			
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims 5			
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA	M	Inspector monito	oring	60 A	
Sanitizers	05 A	Effectiv	ve maintenance program	33 A	Processing sche	dules	61 N	
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equip	pment	62 N	
Pestno evidence	07	Operat	ional sanitation	35 A	Processing reco	rds	63 N	
Pest control program	08	Waste disposal			Empty can inspe	Empty can inspection 64		
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedure	65 N		
Temperature control	10 A	Animal identification			Container closu	66 N		
Lighting	111	Antemortem inspec. procedures			Interim containe	Interim container handling		
Operations work space	12 A	Antemortem dispositions			Post-processing	handling	68 N	
Inspector work space	13 A	Humane Slaughter		40 A	Incubation proc	edures	69 N	
Ventilation	14 A	Postmortem inspec. procedures			Process. defect actions plant		70 N	
Facilities approval	15 A	Postm	Postmortem dispositions		Processing control inspection		71 N	
Equipment approval	16 A	Condemned product control			5. COMPLIANCE/ECON. FRAUD CONTROL			
(b) CONDITION OF FACILITIES EQUIPME	(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		Export product identification		72 A	
Over-product ceilings	17 A	Return	ned and rework product	45 A	Inspector verific	cation	73 A	
Over-product equipment	18 A	1	3. RESIDUE CONTROL		Export certificates		74 A	
Product contact equipment	19 U	Resid	ue program compliance	46 A	Single standard		75 A	
Other product areas (inside)	20 M		Sampling procedures		Inspection supe	ervision	76 A	
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of secu	ırity items	77 A	
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A		rity	78 A	
Welfare facilities	23 A	Storage and use of chemicals		50 A		ation	79 A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status		80 O	
(c) PRODUCT PROTECTION & HANDLE	NG	Pre-boning trim		51	Imports		81 A	
Personal dress and habits	25 A	Bone	less meat reinspection	52				
Personal hygiene practices	26 A	Ingre	dients identification	53	۸]			
Sanitary dressing procedures	27 A	Cont	rol of restricted ingredients	54	A			
				_				

FOREIGN PLANT REVIEW FORM (reverse)	July 24, 2001	ESTABLISHMENT Friboi, Ltda	NO. AND NAME SIF 385	CITY Andradina COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ari Crispi			ceptable/ Unacceptable

19--In the slaughter department, the moving visera table was coming up for use with residues from the previous use.

20--An absorbant material that holds moisture was on the underside of all exposed product scales.

HACCP--No preventative action recorded.

HACCP--Pre-shipment reviews not recorded.

U.S. DEPARTMENT OF AGRICULTURE MOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	1	W DATE ESTABLISHMENT NO. AND NAME			CITY Itupeva		
FOREIGN PLANT REVIEW FORM	Jul 2			F 3673		COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks	Dr. A	E OF FOREIGN OFFICIAL Ari Crispim Dos Anjos				ceptable/ review Unaccep	ptable
CODES (Give an appropriate code for each $A = Acceptable$ $M = Margin$	review ially Ac	item listed ceptable	3 below) U = Unacceptable	N =	Not Reviewed	O = Does not app	ply
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 A	Formulations		
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials		56 A
Water potability records	01 A	Produc	t handling and storage	30 U	Laboratory confirmation 5		
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals		58 O
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims		59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGR	AM	Inspector monito	ring	60 A
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing sched	dules	61 O
Establishments separation	06 A	Preope	erational sanitation	34 A	Processing equipment		
Pestno evidence	07 A	Operat	tional sanitation	35 A	Processing recor	ds	63 O
Pest control program	08 M	Waste	disposal	36 A	Empty can inspe	ction	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures 6		
Temperature control	10 A	Animal identification			Container closure exam		
Lighting	111 _A	Anten	nortem inspec. procedures	38 O	Interim container handling		
Operations work space	12 A	Anten	Antemortem dispositions		Post-processing	handling	68 O
Inspector work space	13 A	Huma	Humane Slaughter		Incubation procedures		69 O
Ventilation	14A	Postm	Postmortem inspec. procedures		Process. defect actions plant		70 O
Facilities approval	15 A	Postm	nortem dispositions	42 O	Processing cont	rol inspection	71 O
Equipment approval	16 A	Condemned product control 43 5. COMPLIANCE/ECO		ECON. FRAUD CONTRO	OL .		
(b) CONDITION OF FACILITIES EQUIPME	(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control 44 0				72 A
Over-product ceilings	17 A	Retur	ned and rework product	45 O	Inspector verific	ation	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 A
Product contact equipment	19 M	Resid	ue program compliance	46 O	Single standard		75 A
Other product areas (inside)	20 A	Samp	Sampling procedures		Inspection supervision		76 A
Dry storage areas	21 A	Resid	Residue reporting procedures		Control of security items		"0
Antemortem facilities	22 O	Appr	Approval of chemicals, etc.		Shipment secur	itγ	78 A
Welfare facilities	23 A	Stora	Storage and use of chemicals 50		Species verifica	ition	79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" state	ıs	80 O
(c) PRODUCT PROTECTION & HANDL	ING	Pre-b	Pre-boning trim		Imports		81 A
Personal dress and habits	25 A	Bone	less meat reinspection	52 A			
Personal hygiene practices	26	Ingre	edients identification	53 A			
Sanitary dressing procedures	27	Cont	rol of restricted ingredients	54 A			
			MON WHICH MAN DE HICED INTH EVHALE	TEO			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Itupeva
	July 26, 2001	Jack Link's do Brazil SIF 3673	COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ari Crispi		eptable/ eview Unacceptable

- 19--Residues were on the final product table ready for use.
- 30--Condensate from an overhead cooling unit was splashing onto exposed product.
- 08--Poison rodent baits are located inside the establishment in production related locations.
- HACCP--The program specifies that temperature is recorded by a thermograph. The instrument was not reliable and the temperature was taken by a hand held thermometer contrary to the program and recorded on the thermograph.
- SSOP--Production start was delayed because of sanitation problems discovered during pre-operational sanitation inspection but no records of the problems or corrective action were recorded.
- SSOP--The procedure was not dated and signed by the person with overall on site authority.
- HACCP--The critical control limits are not clearly stated.